

Welcome to The Restaurant

Great food is at the heart of Rookery Hall. The Restaurant boasts a 2 AA Rosette award for culinary excellence and the dishes that we create use only the finest of local ingredients.

The Restaurant has a host of charming period features which have been lovingly maintained and nod to the hotel's historic past. Rich wood panelling and decorative lattice work adorn the walls and ceiling, whilst large bay windows offer stunning views of the grounds and countryside beyond.

Rookery Hall Hotel is part of the Hand Picked Hotels collection. We invite you to make yourself at home, indulge in our gourmet menu, sample some of our Sommelier's wine pairings or simply choose a bottle from our expertly chosen wine list.

I wish you a very enjoyable dining experience with us.

Dion Wyn-Jones
Executive Head Chef



Two AA Rosettes for
Culinary Excellence

This is a sample menu only. Prices and dishes correct at time of publishing.
A discretionary service charge of 12.5% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.
Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

SEASONAL MENU

STARTERS

- Scottish langoustine tart 12**
Jerusalem artichoke, seafood emulsion, sauce made from the shells, sea herbs (kcal 250)
- Old spot pork Ballantine 12**
White and black pudding, smoked eel, brambly purée, bitter leaves, pickled apple (kcal 345)
- Nori and matcha tea cured chalk stream trout 14**
Razor clam dashi, pink grapefruit, shiso (kcal 238)
- Pumpkin agnolotti 12**
Seeds, roasted pumpkin, thai butter sauce, coriander (kcal 900)
- Roast squab pigeon 12**
Baby beetroot, yoghurt, picked blackberries, pigeon sausage (kcal 318)
- Salt cured Cheshire beef tartare 16**
Egg yolk purée, tarragon emulsion, crisp potato, pickled gherkin, beef fat brioche (kcal 633)
- Jerusalem artichoke tart (vg) 10**
Truffle emulsion, Shimeji mushroom (kcal 512)
- Beetroot tartare (vg) 9**
Herb emulsion, pickled elderberries, potato crisp, sourdough (kcal 633)
- Feta agnolotti (vg) 10**
Onion broth, Shimeji mushroom, pickled onion, chive cress (kcal 469)

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MAIN COURSES

- Roasted mushroom and truffle stuffed guinea fowl 28**
Celeriac, glazed hen of the woods, leg casserole (kcal 398)
- Stuffed lemon sole fillet 32**
Pumpkin gnocchi, oyster mushroom, Umai caviar, mussels, vermouth sauce (kcal 667)
- Welsh mountain lamb cutlets 28**
Slow cooked lamb neck, lamb fat carrot, ewes curd, mint oil, carrot jam (kcal 725)
- Wagyu of Westholme Bavette 42**
Potato terrine, wild mushrooms, onion and beef fat jam, pickled onion jus (kcal 541)
(12.00 supplement for dinner inclusive)
- Wild turbot fillet 43**
Jerusalem artichoke, sea herbs, lobster, sauce made from the shells (kcal 709)
(12.00 supplement for dinner inclusive)
- Roasted Iberico pork loin 27**
Glazed cheek, cauliflower and truffle tart, apple, sauce timur (kcal 585)
- Spiced pumpkin puff pastry pie (vg) 18**
Kale, vindaloo sauce, pickled onion (kcal 765)
- Crisp marinated aubergine (vg) 18**
Purple sprouting broccoli, okra chutney, massaman sauce (kcal 506)
- Root vegetable and truffle cannelloni (vg) 18**
Aerated cheese sauce, autumn greens (kcal 492)

SIDES

- 5 each**
- Rainbow carrots, orange butter (kcal 124)**
- Rosti potato chips, sour cream and chive (kcal 238)**
- Brassicas, caraway, black garlic emulsion (kcal 244)**
- Balsamic roasted beetroot, goat’s curd, coriander oil (kcal 86)**

INDULGING LIQUEUR COFFEES

Irish Coffee 8.5

Fine Italian roast coffee with Jameson's Irish Whiskey, and demerara sugar, crowned with fresh double cream

Calypso Coffee 8.5

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

Café Carajillo 10

Fine Italian roast coffee with Courvoisier cognac, crowned with fresh double cream and lemon zest

Café Disaronno 8.50

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

Baileys Coffee 9

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso (kcal 0) 3.5

Americano (kcal 0) 3.5

Latte (kcal 97) 3.5

Cappuccino (kcal 65) 3.5

Hot chocolate (kcal 307) 3.5

Syrups (kcal 60) 1

Selection of Tea from The Manor, Holmes Chapel 3.5

PRE-DESSERT

Goat's cheese tart 4

Fig, Rookery Hall honey (kcal 351)

DESSERTS

Valrhona chocolate soufflé 11

Yuzu white chocolate ice cream, vanilla anglaise (kcal 581)

Spiced pumpkin mille-feuille 12

Puff pastry, pain d'épice ice cream, chocolate sauce, dehydrated chocolate (kcal 883)

Williams' pear caramelised butter tart 9

Crème patisserie, Williams' liquor ice cream, lemon verbena (kcal 687)

Mandarin 10

Meringue, mandarin sorbet, Valrhona white chocolate mousse (kcal 517)

Yew Tree dairy vanilla crème brulée 9.50

Blackberries, blackberry sorbet (kcal 313)

Mandarin parfait (vg) 10

Vanilla chantilly, meringue, orange gel (kcal 438)

Valrhona chocolate mousse (vg) 11

Preserved cherry compote, sugar tuile (kcal 581)

Cox apple tarte tatin (vg) 9

Vanilla ice cream, caramel (kcal 733)

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SELECTION OF BRITISH CHEESE

British Cheese

Grapes, celery, quince jelly, chutney and crackers
3 cheeses (kcal 362) 13 | 5 cheeses (kcal 603) 20

Cashel Blue

Handcrafted on the same 200 acre farm for 40 years, Cashel Blue is a well marbled cheese with nutty blue moulds and medium yet mellow flavoured. With maturity, Cashel Blue becomes creamier and more balanced in flavour. Well known as Ireland's original farmhouse blue.

Delilah Triple Cream Cheese

A triple cream cheese made in Worcestershire by enriching locally sourced cows' milk with double cream to create a decadent flavour and texture. A snowy white coat and tiara of crushed pink peppercorns. Very creamy flavour with a lactic tang and fruity heat from the peppercorns.

Isle of Mull

A hearty Scottish cheese with a firm, fondant-like texture that tends to be slightly more compact than the other cheddars we sell. Flavours range from juicy and zesty to deeply savoury.

Cornish Gouda

Cornish Gouda is a handcrafted artisan fruity cheese from a small family dairy farm in Cornwall. Semi-mature aged 5-6 months, it has a creamy smooth texture with a pleasant easy eating flavour. A balance of sweet, nutty and savoury notes and the golden colour from the rich Cornish cows' milk.

Ragstone Goat's Cheese

Ragstone Goat's Cheese is made using pasteurised milk and traditional kid rennet in Herefordshire. After setting overnight, the curds are hand ladled into log-shaped moulds - a slower, gentler process that contributes to the cheese's smooth texture and rounded flavour. A smooth and creamy texture with creamy-white mould rind and savoury, lactic and lemon flavours.

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AFTER DINNER DRINKS ON THE ROCKS

Baileys Irish Cream 7.5

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

Benedictine 5

Herbal liqueur produced in France, flavoured with twenty-seven flowers, berries, herbs, roots, and spices

Disaronno 5

Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds

Hennessy XO 25

Rich, spicy, complex and truly historical Cognac

Hibiki Suntory 17YO 14

A world-renowned Japanese blend, Hibiki 17 Year Old is made with aged malt and grain whiskies from Suntory's distilleries

AFTER DINNER SIGNATURE COCKTAILS

Rookery Hall's Grasshopper 13

Absolut, Baileys Irish Cream, Crème de Menthe, Crème de Cocoa, garnished with fresh mint and chocolate shavings

Salted Caramel Espresso Martini 13

Absolut, Kahlua, espresso, caramel sauce, salted rim, garnished with coffee beans and cocoa powder

Smoked Woodford Reserve Old Fashioned 13.5

Woodford Reserve bourbon, orange bitters, demerara sugar, garnished with fresh orange peel and smoked at the table

Three Wrens Apple Crumble Sour 13

Three Wrens Apple Crumble Gin, fresh lemon juice, egg white, gomme, garnished with shortbread crumble and a Granny Smith fan